

## Oatmeal Coffee Cake or Dessert Cake

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Combine and let stand while mixing other ingredients:

- 1¼ cups rolled oats
- 1½ cups boiling water
- ½ cup diced apples if using dried, one whole fresh apple diced (fresh apple doesn't need to be soaked. Just add to dry ingredients.)

Add:

- 3 eggs
- ½ cup sugar
- 1½ cup whole grain flour
- 1 teaspoon soda
- 1 teaspoon cinnamon (reduce cinnamon or delete it if using our apple dices with cinnamon & sugar)
- ½ teaspoon salt

Topping:

- 2 tablespoon soft butter
- ¼ cup brown sugar
- 2 tablespoon ground flax seeds
- 1 teaspoon cinnamon
- coconut
- chopped nuts

Mix cake ingredients in food processor, add soaked oatmeal. Pour into a 9×13 inch pan. Sprinkle topping, coconut and nuts on top of cake. Bake at 350° for 30 minutes. Enjoy!

This recipe is courtesy of GloryBee Foods, Inc. It originally called for ½ cup butter. We replaced it with reconstituted, diced apples for a lower fat, very moist, and pleasing breakfast treat.



For a dessert for dinner:

- 2 tablespoon soft butter
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{4}$  cup milk
- $\frac{3}{4}$  cup coconut
- $\frac{3}{4}$  cup chopped nuts

Combine ingredients and spread over baked cake. Place about 5 inches below heat source & broil until topping is brown & bubbly, about 2 minutes.